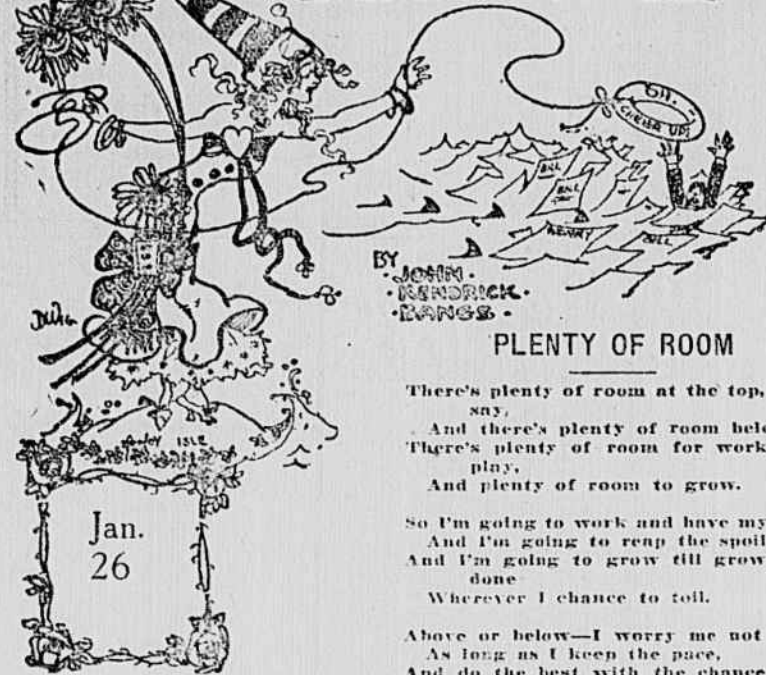


Of Interest to Every Woman

Edited by Martha Westover

A LINE O' CHEER EACH DAY O' TH' YEAR



PLENTY OF ROOM

There's plenty of room at the top, they say.
And there's plenty of room below.
There's plenty of room for work and play.
And plenty of room to grow.
So I'm going to work and have my fun.
And I'm going to reap the spoil.
And I'm going to grow till growth is done.
Wherever I chance to toil.
Above or below—I worry me not
As long as I keep the pace.
And do the best with the chance I've got
In my own particular place.

TAKE CARE OF YOUR PIPES

BY FRANCES MARSHALL.

The condition of the drains and pipes in a house is of the greatest importance to every household. When the pipes freeze, the family realizes the importance of pipes; at other times it too often forgets it.

To begin with frozen pipes: If they are very hard frozen, send for the plumber. Don't risk burst pipes for the sake of saving a few cents, for the water escaping from the burst pipes will probably do more damage than the money you have saved will pay for.

But if the freezing is not very hard, thaw it out yourself. Dip flannel cloths in boiling water, and lay these cloths along the pipes. Keep the pipe open so that the water, the minute it begins to run, will have an outlet.

If the freezing has taken place in the exposed part of the pipes in the kitchen, bind this part of the pipes with hot cloths. Fill a dipper or tin basin with hot water and hold this under the elbows in the pipe under the sink, so that the pipe is in the water. Pour hot water over the faucets, as the freezing may simply be there.

The best thing to do about frozen pipes is to prevent them. Leave a tiny running stream on very cold nights, for running water will not freeze unless the cold is intense. This wastes a little water, but it saves a good deal of trouble and possibly a plumber's bill.

FOR CLEAN DRAIN PIPES

The cleanliness of the drain pipes in a house is of great importance, and a matter to which ignorant servants pay little attention.

To begin with, the sink pipe should be protected by some sort of strainer, through which every bit of waste water should be poured. Grease can safely be poured down this pipe, but it should be accompanied and followed by a thorough flushing of boiling hot water, for it is grease that begins most of the clogging of pipes. A little grease hardens in the pipe and this attracts every bit of lint or any other solid that goes through the pipe, and in the course of time more grease piles upon the original bit—and in the end the pipe is stopped.

So always flush the pipe with boiling water. Besides this, pour down the pipe a strongly alkaline wash at least once a week, and often if there is any indication of clogging. Washing soda dissolved in hot water makes a good wash for this purpose.

If the pipe is actually clogged, and the sink has filled with water, the first thing to do is to bail out the water. Then heat plenty of water to the boiling point. Remove the little grating over the pipe, if possible, and the boiling hot soda water. If there are no results, tie a strip of cloth about the end of a broom handle and use the handle for a pump. Push it down the pipe and work it up and down rapidly. The suction works as a pump does, and dislodges the obstruction generally. Then clean the pipe out with boiling water and soda.

If you have any doubt about your drain pipes and think there is a leak in them, through which gases escape into the house, this is a way to find out: Pour a bit of essence of peppermint into the entrance of the pipe. If you smell the peppermint at a distance from the entrance of the pipe, you may be sure there is a leak.

Christmas Tree Still Busy.

A back Number?
Not a bit of it!
One child proved otherwise.
Others threw them heartlessly away.
This child was devoted with an idea.
She begged to keep the tree for the birds.
So it was set up in its standard in the back garden.
And every morning the little girl decorates it afresh.
She hangs on it bits of suet and bread and sugar and an apple when it is not freezing.
She also hangs a little bowl of water upon this tree, which is the delight of birdhood.
And she will keep on doing so until the cold weather is a thing of the past.



The more critical your taste the more you'll appreciate

Ridgways Tea

McDougall Kitchen Cabinets and Detroit Jewel Gas Ranges make sweet tempered housewives.

JURGENS
Adams and Broad.

HAMMOND
"Flowers of Guaranteed Freshness."
Tel. Madison 630.

The Velvet Kind
PURE ICE CREAM
Famous Quality Every Day.
Monroe 1861.

Sale of Odd Lots
Chiffonier's Pocket
Mantles etc. now at
AFTER INVENTORY
Reductions
RYAN SMITH

Fashions and Fads

Jet continues to be much liked. The plain net guimpe continues good. The black velvet costume is always correct.

Satin or silk cut bias should be chosen for girdles. Straight round belts for coats are coming back again.

There is no diminution in the favor shown to tassels. Jacquard crepe, white, is seen in new frocks for the South.

All the fancy materials seem just now to be in great request. The new lingerie dresses are often entirely of shadow lace.

The Japanese circle bow is losing nothing of its present favor. The best veils show small designs on hatbands and cravats.

Full bodied basques are noted on coats, producing a flaring effect. There seems to be no end to the use of black and white net frocks.

Gloves are used chiefly in pale tints—white, pearl, gray or beige.



CONTINUED POPULARITY.

These gowns now in use for winter weather will be made in silks for spring and summer wear.

MENU

Breakfast.
Steamed Eggs with Cream Cereal
Spanish Omelette Toast
Coffee
Luncheon.
Hamburg Steak
Lettuce Salad
Cookies
Dinner.
Clear Brown Soup (beef bones)
Baked Chicken
Browned potatoes
Grapefruit Salad
Brown Betty
Coffee

GARNISH AND FLAVOR COAX THE APPETITE

The sight and scent must be considered as well as the taste and flavor of the foods we eat and the fluids we drink, if we are to achieve the most successful results. A dish that looks enticing and smells good paves the way to appetite.

Try adding a bouquet to plain, ordinary lamb stew by cooking with it some parsley or celery to absorb and destroy the greasy taste so apt to spoil the dish. Laid in the pan with beef or lamb or chicken when washing, says a writer in the Delineator, the flavoring herbs greatly add to the richness of the gravy without really becoming perceptible. Chicken soup, which often has an odd flavor, is fit for the most capricious palate if a bouquet be dropped into the pot.

As for boiled mutton, cod and salmon, the bouquet of herbs is absolutely indispensable; it serves to accentuate their daintiness and brings out every smallest particle of their flavors.

In making beef stew have the beef cut into small cubes; brown them in suet fat and add two cups of boiling water, a tomato, diced, and a half cup of onion, carrot and celery. Put these chopped vegetables in a soup kettle and add a quart each of stock and water. Simmer until the vegetables are tender and then add a cupful of canned tomatoes and a tablespoonful of chopped parsley. Flavor with a teaspoonful of salt and half a saltspoonful of pepper. Serve very hot.

Another recipe for vegetable soup without meat stock is this: Chop a bunch of celery, a sweet potato, a parsnip, a turnip, two onions, a carrot, a white potato and a sprig of parsley. Add a little thyme and simmer with seven pints of water until the vegetables are tender. Rub through a sieve and return to the fire. Then add a tablespoonful of butter, rubbed smooth, and two cups of flour and stir over the fire for five minutes and serve.

Another vegetable puree, of which stock is an ingredient, is made in this way: Boil slowly until tender in stock enough to cover half a cupful each of chopped potatoes, leeks, onions, carrots, parsnips and turnips. Then add salt, pepper and other seasoning to taste and rub through a sieve. Melt four tablespoonfuls of butter over the fire, and when it bubbles, add a tablespoonful of flour. Gradually pour on the puree and stir over the fire for four minutes. Then reduce the heat and add two well-beaten eggs mixed with a little milk. Serve with croutons.

A vegetable soup in which all the nourishment of the meat used is retained, is this: Put lean meat through the vegetable or meat chopper and put it in a saucepan. Then put mixed vegetables through the chopper to equal the measure of meat—white potato, carrot, turnip, celery, green pepper and tomato. Add twice as much water as there are meat and vegetables and simmer until tender. Serve with salt and pepper and celery salt for seasoning, without straining.

Vegetable consommé is made in this way: Melt half a pound of butter in a saucepan and add two pounds each of carrots and onion, sliced. Flavor with thyme, parsley and celery salt and fry until slightly colored. Add five quarts of water and boil for a few moments, skimming the substance that rises to the top. Then add a quart of white beans that have been soaked for four hours, a quart of canned or fresh green peas, salt, pepper, grated nutmeg and cloves. Simmer three hours, strain through a fine sieve and serve hot.

For Cleaning Brass.
A paste made of wood ashes and lemon juice, just thin enough to apply with a soft flannel cloth, is excellent for making tarnished brass shine again.

With Fish.
Basil, coriander and chervil and fennel are the herbs which affiliate most naturally with fish. Prepare the fish by wiping it carefully with a soft rag, then dust it with pepper and salt and rub it with a bruised bit of garlic; and lay a few sprigs of any or all of the herbs mentioned on it. Dot it with bits of butter and a few drops of olive oil, and put in a roasting pan with a cupful of hot water. Fish arranged like this retains its own characteristics, but has a sauce which is an inspiration to appetite.

Coriander, borage and anise must always be very sparingly used, as they are so pungent and penetrating. They are, all three, a pleasant addition to plain salads.

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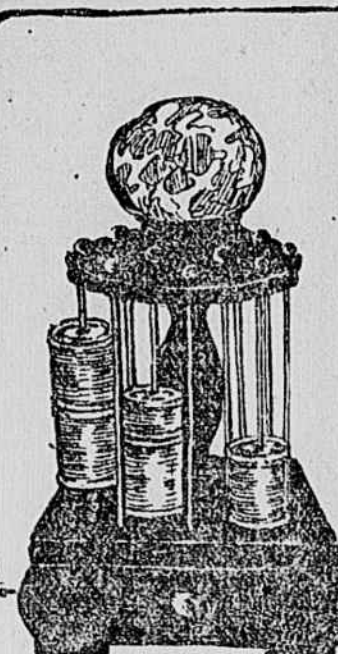
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A Dainty Spool Holder.



It has a silk-covered pin cushion on top and a drawer for thimbles and small scissors below.

VEGETABLE SOUP

There is an awful sameness usually to our mixed vegetable soup. Here are some recipes which suggest many variations of this old-time stand-by:

Vegetable soup with stock is made in this way: Measure a teacupful each of chopped cabbage, parsnip and turnips and a cupful and a half each of onion, carrot and celery. Put these chopped vegetables in a soup kettle and add a quart each of stock and water. Simmer until the vegetables are tender and then add a cupful of canned tomatoes and a tablespoonful of chopped parsley. Flavor with a teaspoonful of salt and half a saltspoonful of pepper. Serve very hot.

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The Great Trials of History

TRIAL OF THE TWEED RING

On October 28, 1871, the Tweed Ring, one of the most corrupt political rings that has ever elected itself into American politics, saw the beginning of its end in the arrest of William Marcy Tweed, its leader. This ring had become notorious in the frauds it had committed, and for several years efforts had been made to disrupt it and to bring its leaders to the bar of justice.

In the summer of 1870 proof was published of the frauds by leading New York City officials, and Tweed, in the language of Judge Noah Davis, saw fit to pervert the powers with which he was clothed, in a manner more infamous, more outrageous than any instance of a like character which the history of the civilized world afforded.

The multitudinous officials of New York were the ring's slaves. The thugs of the city were nicknamed "Tweed's lambs," and they rendered invaluable services at caucus and convention. When thieves could be kept in power by such means plunder was easy and brazen. Contractors on public works were systematically forced to pay handsome bonuses to the ring. One of them testified at the trial: "When I commenced building I asked Tweed how to make out the bills, and he said: 'Have 15 per cent over.' I asked what that was for, and he said: 'Give that to me and I will take care of your bills.' I handed him the percentage after that."

But all the other enterprises of the "ring" dwindled into insignificance when compared with the colossal frauds that were committed in the building of the new courthouse for the city. When this undertaking was begun it was stipulated that its total cost should not exceed \$250,000, but before the "ring" was broken up, upwards of \$5,000,000 had been expended, and the work was not completed.

The beginning of the end of the reign of the "ring" came in July, 1871, when copies of some of the fraudulent accounts came into the possession of a New York newspaper and were published. The result of these exposures was a meeting of citizens early in September. It was followed by the formation of a sort of peaceful vigilance committee, under the inspiring title of the "Committee of Seventy." This committee, together with Samuel J. Tilden, went to work at once and with great energy to obtain actual proof of the frauds, and it was owing to the tireless efforts of Mr. Tilden that this work was successful.

When Tweed was arrested on October 28 he was released on bail to the extent of \$1,000,000. His trial began on November 19, 1872, but the jury disagreed on the first suit, and he was again arrested on December 16, and on this suit he was convicted and sentenced to pay a fine of \$12,500 and to suffer twelve years imprisonment. This sentence was set aside by the Court of Appeals, and Tweed's discharge was ordered.

In the meantime other suits had been brought, among them one to recover \$5,000,000. Failing to find bail for \$3,000,000, he was sent to the Ludlow Street jail. Being allowed to ride in the park and occasionally to visit his dwelling, one day he escaped from his keepers. After hiding for several months he succeeded in escaping to Cuba. The American consul procured his release—his passports having been given him under an assumed name—but later found him out.

The discovery was too late, for Tweed had again escaped and embarked for Spain, thinking there to be at rest, as we then had no extradition papers with that country. Landing at Vigo he found the Governor of the place waiting with police for him, and he was soon homeward bound on an American war vessel.

Charles Cushing, our minister at Madrid, had learned of his departure for that realm, and had put the authorities on their